THE *ENGLISH*
VINEYARD
VINDICATED

BY

JOHN ROSE

Gard'ner to His *MAJESTY*,
at His Royal *GARDEN*
in St. *James's*.

Formerly *Gard'ner* to her *Grace*
the *Dutchess* of *Somerset*.

With an Address,

Where the best Plants *are to be had at*
easie *Rates*.

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TO THE

KINGS

Moſt Sacred

MAJESTY.

May it pleaſe Your Majeſty,

BEing by Your *Majeſties* Grace and Favour, advanc'd to the Supreameſt Glory of our Profeſſion, which is to be qualified Your *Majeſties* Gard'ner;

I thought it most agreeable to my Duty, to render Your *Majesty* this account of my *Labour*, and do supplicate as well Your gracious *Acceptance* of what *I* Offer, as Your *Pardon* for my presumption; if at least the shortness of the discourse, or the meanness of the *Author*, may bring it any prejudice; when the great *Augustus* was pleased that *Caius Valgius*'s book of a few *Herbs*, and Mæce-

nas,

was, that a *Pamphlet* concerning the nature of *Onions* only, should be inscribed to them: *Sir, I* dedicate the *Prince* of *Plants*, to the *Prince* of *Planters*, Your *Majesty*: This *Royal Title*, as Your *Majesties* great affection, and encouragement to all that is truely Magnificent and Emolumental in the *Culture* of *Trees* and *Fruit*, has worthily acquir'd; so has it given instance to

thousands of Your Ma*jesties* Subjects, whose glory it is to transcribe after your great *Example*, for the good of the *Ages* to come.

I know Your *Majesty* can have no great opinion of our *English Wines*, as hitherto they have been order'd; but as *I* perswade myself, it is not altogether from the defect of the *Climate*, at least, not in all *places* alike; nor, *I* am sure, of the

the Industry of Your *Majesties* Subjects; but somewhat else, which I endeavour to encounter in these few *Papers*; so, if by your *Majesties* gracious *Acceptance* of the *Essay*, Gentlemen shall be encourag'd to *Plant* those *sorts* of *Vines* which I here recommend, and to *Cultivate* them by my *direction*; that precious *Liquor* may haply once again recover its

juſt eſtimation, be the product of Your Majeſties *Dominions*, and anſwer the ambition of

May it pleaſe Your Majeſty,

Your Majeſties

moſt obedient Subject

and Servant

JOHN ROSE.

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THE PREFACE OR Occaſion of this *Diſcourſe.*

BEing one day refreſhing myſelf in the Garden at Eſſex-houſe, and amongſt other things falling into diſcourſe with Mr. Roſe, (then Gard'ner to her Grace the Dutcheſs of Somerſet) about Vines, and particularly the Cauſe of the neglect of Vineyards of late in England; he reaſon'd ſo pertinently upon that Subject (as indeed he does upon all things,

things, which concern his hortulan *Profeſſion*) *that conceiving how greatly it might oblige many worthy and ingenious* Perſons, *lovers of* Plantations, *and of the nobleſt parts of it; I was eaſily perſwaded to gratifie his modeſt and charitable inclinations, to have them* communicated *to the world. The* Matter *therefore of the enſuing* Diſcourſe *being totally* his, *receives from me only its* form, *and the putting of his* Conceptions *together; which I have dreſſed up in as* rural *a garbe as I thought might beſt become, and recommend them for* Practice. *I have turn'd over many, both late, and ancient* Books (*far exceeding* this *in bulk*) *pretending to direct us in our choice of the* Fruit, *and the Planting of* Vineyards: *But I do ingenuouſly profeſs, that none of them have appear'd to me more* rational, *and worthy our* imitation, *than theſe ſhort* Obſervations *of* Mr. Roſes, *and which I ſo much the more*

more value, *as I conſider them the native production of his own* Experience, *without obtruding any thing upon the reputation of* others, *which is now become the moſt pernitious* Impoſture *that flatters us into ſo many* miſtakes *and* errours; *whil'ſt men follow ſuch* Directions *as they meet withal in* Print, *or from ſome* Monſieurs *new come over, who think we are as much oblig'd to follow their* mode *of* Gard'ning, *as we do that of their* Garments, *'till we become in both ridiculous. I might here add ſomething of* oſtentation, *by deducing the* Pedigree *of* Vineyards *from the great Oriental* Patriarch *of them to this day; But it will be of more encouragement to us, when we ſhall conſider how frequently they were heretofore planted in this* Country *of ours, as they ſtill continue to be in* Places *of the very ſame* Latitude *abroad; ſo as the ſtrange decay of them amongſt us for theſe latter* Ages, *muſt needs proceed*

ceed from no other cauſe *than that of our own* neglect, *and the common* viciſſitude *of things. We behold it in that of* Timber *to our grief, and the ſeveral (almoſt loſt)* ſpecies *of ſome: Why have we not as goodly* Maſts *for our* Ships *as our neighbour* Countries? *Why is the* Elme, *the* Walnut, *and the* Cheſtnut, *ſo decay'd and rare amongſt us, more than formerly they were? But of this I have elſe-where given an* * account *more at large. The* Vineyard *is now before you.*

*Sylva.

Philocepos.

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CHAP. I.

Of the ſeveral ſorts of Vines, *and what* Grapes *do beſt accommodate with our* Climate *in* England.

UPon long, and diligent obſervation of the *Species*; I do chiefly recommend theſe following, to be the moſt proper, and natural for the Curious in our *Country*, to exerciſe their Induſtries upon, as from whence they may promiſe themſelves a recompence worthy of their expectations.

1. The ſmall *Black Grape*, by ſome call'd the *Cluſter-grape*, a precoce, and early ripe fruit. 2. The

2. The white *Muſcadine*, early ripe alſo, and a well known *grape*.

3. The *Parſly-grape*, ſo denominated from the ſhape and indentures of the leaf; it bears ſomewhat a ſmaller *raiſin* or berry, but it is of a brisk, and delicious taſte, mature betimes.

4. The *Muſcadella*, a white *grape*, not ſo big as the *Muſcadine*, though as ſoon ripe.

5. The *Frontiniaq*, both white, and red.

6. A new *white Grape*, ripe before the *Muſcadines*, which I found in His *Majeſties* Garden in St. *James*'s with a red wood, and a dark green leaf: it ripens as ſoon in ſtandard as againſt ſome Walls, and is a cloſer bunch than the *Muſcadine*. Theſe are the kinds which I prefer before any other for the ſtoring of a *Vineyard*, although there are ſeveral other ſorts, which I paſs by, as not ſo applicable to our deſign, though very worthy of the Curious, and thoſe who affect variety,

riety, becauſe they will require the artificial reflection, and aſſiſtance of walls, to bring them to maturity.

CHAP. II.

Of the Soile, *and* Situation *of a* Vineyard *in* England.

LEt election be made of a light *ſandy* ground; if it be a little ſtony upon the ſurface, it is not to be rejected: and for its ſituation, I would chuſe that *ſide*, or declivity of an *hill* lying to the *South*, or *South-weſt*, which if favour'd with other *hills* ſomewhat higher, or *woods* on the *North* and *Eaſt*, would be ſo much the better for the breaking the ſeverity of thoſe pinching quarters: This light ſoyl having a bottom of *Chalk* or *gravel*, under a ſurface of two foot in depth, and free from *Springs*, cannot be too hot, or dry; pro-

provided it be not addicted to *heath*; for commonly nothing grows kindly where *that* is apt to ore-ſpread; but if given to *brambles*, it is a promiſing ſign, and infinitely to be preferr'd before the other; for moſt confident I am, (nor do I ſpeak it upon conjecture only) that there is no *Plant* whatſoever ſo connatural to the *Vine* for ſoile and ſituation as this repent, and humble ſhrub: Thoſe who ſhall pleaſe to take notice of the places in which *brambles* moſt flouriſh; which are for the moſt part in the drieſt banks, hilly, ſtony and hot places; will eaſily infer how much they reſemble the *Vine* in this particular: True it is, they will alſo come up in wettiſh, and moiſt places alſo; but it is in the *other* where they grow large and ſtrong, bear goodly berries, and in moſt plenty; Nor that I would hereby adviſe any to plant their *Vines* amongſt the *brambles*; but thoſe places well grubb'd and trench-

trenched, are not to be rejected, because they commonly thrive in such grounds as are apt for *Vines*, and where I would make choice of a spot to plant a *Vineyard* in.

That I have insisted on this remark, and of having a *Chalky* or *Gravelly* bottom, is from much experience, having never found, but that in such hard *Stony*, or *Chalky* ground (provided it were not loamy) *Vines* do exceedingly flourish; especially if the land have lain a good while in repose, and not of many years exhausted by the *plow*, where the green swarth covers those gentle risings amongst the *downes*, not too much expos'd to the rudeness of the weather. Nor are *Gentlemen* to be therefore deterr'd, because this late age has neglected the Planting of *Vineyards*, that therefore it is to no purpose now to begin; since the discouragement has only proceeded from their mis-information on this mate-

rial article of the *choice* of *soyl*, and *situation*, whilest giving ear to our forraign *Gardens* coming here into *England*, they took up those rules, which they saw to be most practis'd in *Countries* of so little affinity with *ours*, and without having that due consideration of the *Climat*, which is so necessary and behoveful to Plantations of this nature: Hence, they for the most part, made continual choice of our best and richest land, without regard of other circumstances; tot considering, that the deepness, and fatness of the Earth, contributes more to the luxury of the *branches*, amplitude of *leaves*, and precipitation of the *roots*, than to the just, and natural stature of the *stem*, plenty, and excellency of the fruit, for which alone these *Plantations* are desirable. In sandy, or loamy land, *Vines* indeed grow more abundantly, than where the sand, gravel, or chalk are ingredients, whose surface of mould is

not

not so profound, a foot and half being sufficient; but this rock of *chalk*, and *gravel*, does in the interim hinder the root from going too deep, forcing it to spread the more towards the top, by which means the tender, and fiberous roots receive the natural, sweet and benigne showers, dews, and influences, which impart both life, and pregnancy to these noble *Plantations*: by this they receive the cherishing warmth of the *Sun*, impregnated with a certain *volatile salt*, which produced near the surface of the Earth only, is drunk in by the delicat pores & apertures of the latent roots, whilest the deeper buried, depriv'd of these prolifical advantages, grow only fertil in watery, & insipid leaves, or branches without fruit; the mould or *matrix* in which they lie, being altogether sluggish, & unactive for want of heat, & the *prolific* embraces of the *Sun*. Hence it is we find so many *Vines*, though plentiful of *bran-*

ches, ſo thin of *joynts*, and thoſe even of the ſame kind, planted in better ground, as thick of knots as a mans finger is of joynts, from whence thoſe ſhoots are produc'd, which our *Engliſh Vigneron* ſhould preſerve at *pruning* time to *ſet* his *fruit*, and expect his *Vintage*.

But to return to the *ſituation* again. Though *Land* ſhould be ſo qualified as we have deſcrib'd it for the *ſoile*; yet if it have not alſo that *declivity* and *aſpect* we mentioned, it cannot be ſo fit for our purpoſe: for firſt, *hills* are not ſo ſubject to the morning foggs, and infectious miſts, as lower grounds are; beſides, *flat* lands do not ſo ſoon enjoy the benefit of the riſing *Sun*, nor does it ſtay ſo long upon them in the evening, by ſome hours in the day; for ſince this *ſolar*, and generous *Plant* does above all things affect to be dry, eſpecially, after the fruit begins to be formed, and approach to its maturity;

rity; there is nothing more noxious to it, than at that ſeaſon to be infeſted with the cold and heavy damps of theſe *foggs*; and it is in *that*, as much as in any other thing, wherein other more Southern *tracts* have the advantage of us, that theſe enemies are diſperſed, and ſcatter'd ſooner than with us; and which therefore we muſt ſtrive to encounter, by the advantages we have hitherto neglected; but which we may ſurmount by making choice of a more lofty ſituation.

CHAP. III.

How to prepare the ground *for the* Plantation.

I Have already wiſh'd for a *turfy* ſurface, and which has not been broken up, or ſowed of a long time, and have alledged my reaſons for it:

But now in *July*, when the *Earth* is very dry and combuſtible, plow up the *ſwarth*, and when 'tis very cruſty, diſpoſe the *turfes* in ſmall heapes, burn, and ſpread the aſhes over the land, to be trenched in *December* or the *January* following. I adviſe you to lay your dryed materials but in little heaps, from an obſervation which I have made in *Wiltſhire*, and particularly the *Downes* of *Salisbury-plaine*, that where they congeſt too much together, the exceſſive *fire* and heat (which they require to reduce them to *aſhes*) over *burnes* the *earth*, to the great prejudice of thoſe *ſalts*, and *ſpirits* which a more moderate fire would preſerve from evolition and flying away; an Inſtance of this we have in the *Charring* of *Wood* for *Coal*, the ſmall duſt whereof is a powerful ingredient to the improving of the roots of *Trees*, moderately made uſe of.

The *ground* thus prepar'd; when you

you begin to *trench*, contrive your *ridges* so, as they may run thwart your *hill*, that is, let the *ridges* pass from *East* to *West*; my reason is, because the *Vines* standing thus in *ranks*, the rising and setting of the *Sun* will by this means pass through the intervals, which it would not do in the common posture of *North* and *South*; for the *Sun* being low at its first, and last appearance above the *Horizon* (and at which time, by reason of our *foggs* and *mists*, we chiefly stand in need of his assistance) those rows which pass from *North* and *South*, will shade one the other, and so hinder this material *effect*. If it be objected that *Vines* being so planted, lose that at *Noon*, which they gaine in the *Morning* and *Evening*; I reply, that the *Sun* at the season of *ripening*, is high enough for rows of *Vines* of three foot distance, to shine upon, and dart its beams even over the very *Plants*,

without the leaſt interception: whereas upon its *riſing* or *ſetting*, it would be almoſt totally *Eclipſed* by the Collateral poſture of the oppoſite ranges.

CHAP. IV.

How to Plant the Sets.

THe *Ground* in this order, prepare a meaſure of *three foot*, and by a line ſtrain'd, dig the Earth a *foot* deep or the ſingle *ſpit*, cleanſing the *Trench*, and ſhoveling up the crumbs that the bottom be cleane, and the edges ſharp, which you muſt guide by your *meaſure*, that ſo all the *trenches* may be of an equal ſize. This done, fit your *Plants*, *Layers*, or *Roots*, ſo prun'd both *roots* and *branches*, that you leave not above *two* or *three eyes* of the young *wood* upon them. Then Plant them in the

the bottom of your *Trenches*, ſo as the root may lie croſs them, and ſomewhat ſloping on a ſtrait line as near as may be gueſs'd. In this poſture, cover them three or four *inches* with the mould; and order it ſo, as the upper part of your plant be two or three inches lower than the ground, that when the *ridges* come to be levell'd, the top of your *ſets* may be *even* with the *area*. Thus proceed to plant them at the diſtance of two foot one from the other, that ſo the *ranges* may have a yard interval between. This done, take long *dung* or *litter*, and ſtrow it in the *Trenches*, of a reaſonable thickneſſe to cover the Earth, and preſerve the *roots* from thoſe dry and piercing *winds* which would otherwiſe infinitely prejudice them; this will likewiſe maintain them cold and freſh in *Summer*, till they have *ſtruck* and taken hold of their Stations: After this they will need no more

more for the preſent, but that you diligently *haw*, and cleanſe them from *weeds*, before they come to *ſeeds*; and in this labour of *hawing*, work a little of the ſides of your *ridges* with your inſtrument, towards the *roots* of your newly planted *Vines*, to comfort and eſtabliſh them. *This* Diagram *refers to the* other, *and* diſtance *of planting the* ſets.

CHAP. V.

How to dreſs, Prune, *and* Govern *the* Plantation.

THe firſt pruning of the new ſet *Vineyard* ſhall not begin before the *January* after, and then cut off all the *ſhoots* as near as you can poſſibly, ſparing only the ſtrongeſt and moſt vigorous to each root, which you ſhould leave with two *eyes* of young wood; and ſo let them

them reſt till *May* the *ſecond* year after planting, and then be ſure to clear the roots of al collateral *ſuckers*, which do but rob, and exhauſt your *ſets*; and leave none, but what break out of thoſe two, or three *eyes* of the *young* wood above mention'd, continuing your care to ſuppreſs the *weeds*, and in your *hawing*, to cheriſh the roots of your plants with ſome of your *ridge-earth*, as you were taught in the former *Chapter*. And thus you ſhall alſo govern your *Vineyard* the *third* year, cutting off all the *ſhoots* very cloſe in the ſame *Month*, and ſparing only the ſtouteſt, which is next the ground; yet ſo, as you leave him not above three, or four *eyes*. This done, dig all your *Vineyard*, and lay it very level; but with great care, that in the work you do not cut, or wound any of the main roots with your *ſpade*; as for the younger roots, it is not ſo material; for they will grow but the thicker.

thicker. It is in this *third* year that you may peradventure enjoy ſome fruit of your labour, which if anſwerable to your hopes, will admoniſh you to provide for *props*, which muſt be made of *Hazel*, *Aſh*, or *Oake*, about four foot in length, of the thickneſs of a *broom-ſtick*, which being conveniently apply'd to the *North* ſide of your *plant*, you ſhall in *May* (rubbing off all the *thieves* which ſpring from the Roots of the plant, and leaving only ſuch as come from the *ſtem*, and like to bear fruit) bind up the ſhoots of thoſe three *Eyes* which you were order'd to leave as the moſt probable to be *bearers* that year, as in *June* you will diſcover. When the fruit is of the ſize of *birding-ſhot*, break off the branches with your hand, at the ſecond *joynt* above the *fruit*; and tye the reſt to the *prop*: I ſay, you muſt *breake*, not *cut* your *Vines*, becauſe wounds made now with a *knife*, or ſharper in-

inſtrument, are not ſo apt to heale; and therefore the ſeaſon for this work is in the very *heat* of the day when they are apt for *conſolidation*, without prejudice to the fruit. But it is not regularly, till the *fourth* year that you can expect any ſtore of *fruit*; when governing your *Vineyard* as before you are directed, fail not of a due proviſion of *props* ſufficient for your whole *plantation*.

CHAP. VI.

How to order, *and* cultivate *the* Vineyard *after the* firſt *four years*, *'till it needs* renewing.

THe following years after the firſt bearing, you will likely have three or four *ſhoots* to every Plant. In *January* therefore, or *December*, prune *all* away ſave the ſtrongeſt, which you may leave for a *ſtandard*

ſtandard about four or five foot high, cutting the reſt very cloſe to the body of the *Mother-plant*; (I mean ſuch as are ſmall, and trifling *ſhoots*) reſerving ſuch as you find about the bigneſs of an handſome reed, to which you ſhall leave two, or three *eyes* next the ground. Then apply a *prop* to every of your *Vines*, and tye to them the *Maſter-ſhoots*, which you were order'd to leave four foot high, with ſome tender *Oziers* about one foot from the *Earth*, bending the top of theſe *ſhoots* to the next *prop*, about two foot from the ground, that ſo your *ranks* may ſtand in form of *Arches*, whileſt the *eyes* that you ſpared now in *dreſſing*, ſhall the *May* following, be bound to the *props* for the next years bearing, to the great increaſe of your fruit: Then in *May*, or the beginning of *June* (when the little *raiſins* are of the bigneſs before mentioned) *ſtop* their ſecond *joynt* above the *fruit*, as you were *there* taught,

aught, but be careful to leave the ſtrongeſt ſhoot, to be the *ſtandard plant* of the year enſuing.

In *Auguſt*, when the fruit begins to *turn* and *ripen*, break off ſuch *ſhoots* as you ſhall find too thick upon thoſe you prun'd in *May*; but this work you muſt do with diſcretion, and only ſo as to let in the *Sun* for the ripning of the over *ſhadowed Cluſters*, which you ought to leave *skreen'd* with ſome of the foliage, as well to preſerve your *fruit* from the ſcorching of the *Sun*, by day, as the *dews* which fall in the night, to both whoſe invaſions it is obnoxious.

And now obſerve, that the *ſtandards* you laſt ty'd to the *props* at a foot-high, and whoſe tops were bent to be next, will the following year be grown *Old wood:* In the firſt Pruning ſeaſon therefore, or *January* after, remember to cut them cloſe to the ground, ſupplying the places with

with the ſtrongeſt *ſhoot* of your young wood, which you left 4 *foot* high for the purpoſe, and which you muſt order as you have been taught the year before; pruning the reſt at the very *Earth*, and leaving two *eyes* to each of the ſtrongeſt *ſhoots*, as is there reherſed: And now give your *Vineyard* an ordinary *digging* with the ſame care of the *maſter-roots*, and till the ſeaſon of this work, you may permit your props to ſtand.

We the more inſiſt upon an *early pruning*, to hinder their *bleeding*; though ſome are of opinion, that this ſuperfluity of *Vines*, preſerving the young and forward *ſhoots* the backwarder in *April*, prevents the *blaſts* of *May*; for this cauſe many will not cut their plants till *March*, but they ſpend too much of their Vigour in theſe late amputations, and are as much in danger of *blaſting* for want of competent ſtrength to ſupport the tender *ſhoots*; whereas prun'd in *November*,

November or the following moneth, they never *bleed*, but being cut before the riſing of the *ſap*, their wounds become hard and dry, and the *ſpirits* of the *Plant* kept *in*, makes them break out the more vigorouſly at the *eyes*, furniſhing the branches with proud and turgid *buds*.

CHAP. VII.

How, and when to manure your Vineyard *with* Compoſt.

WHen through often ſtirring, you find your *Vineyard* poor, (which the weakneſs of your *crop* will ſoon diſcover) *Prune* your *Vines* as you are inſtructed; and ſpread good rotten *dung* mixt with *lime*, over the whole ground; let this lye a full winter, that the vertue of it may be waſh'd into the *Earth*; and this way of *Stercoration*

is infinitely to be prefer'd, before the digging, and mingling it with your *mould*: But if you will have it in perfection, lay your materials in a large heap, in ſome convenient place near your *Vineyard*: A *layer* of freſh and *natural Earth*, taken from the *Surface*, and another of *dung*, a pretty deal thicker; then a *layer* of *Earth* again, and ſo ſucceſſively, mingling a load of *lime*, to every *ten* loads of *dung*, will make an admirable *Compoſt* for the purpoſe; But your *Magazine* will require the maturity of *two*, or *three* years, and to be covered with the former qualified *Earth*, and ſomewhat ſhaded, ſo as neither the *Sun* too much draw from it, nor the violent *raines*, too much dilute it.

With this *Compoſition*, after you have (as we adviſ'd) pruned your *Vines* (for which the moneths of *January*, and *February* may be allowed) dung your whole

Vineyard;

Vineyard; About *thirty* Loads I ſuppoſe may well dreſs an *Acre*; but lay, and ſpread it equally, and then you may turn it in, with a light digging, but not too deep; and ſhall in a ſhort time find it as light and tractable as the freſheſt *Earth*, which property we aſcribe to the *Lime*. When this is done, re-eſtabliſh your *props*, and with your foot tread the *Earth* cloſe to the *roots*, to defend their *fibers* from the dry winds of *March*, which will even penetrate the looſer mould; but this work ſhould be performed in a *dry*, not in a *wet* ſeaſon; leſt the *Earth* bind too faſt, and for other obvious reaſons.

And thus I have ſhew'd how *Vineyards* in *England* may be *Planted*, *governed*, and *perpetuated* with undoubted ſucceſs, omitting the leſs material *curioſities* to the larger *Volumes*, and thoſe who have more leaſure (I fear) than skill.

TO The READER.

LEt the Reader be pleaſed to take notice, that I have not only endevoured to furniſh all lovers of theſe Plantations with the beſt Inſtructions I am able, concerning the choice, and propagation of Vines; but my ſelf alſo with ſo plentiful a Stock of Sets and Plants of all thoſe Sorts, which I chiefly recommend, that thoſe who have a deſire to Store their Grounds, may receive them of me at very reaſonable Rates.

Mr. Roſe,

YOu require of me ſome Directions *concerning* Making *and* Ordering *of* Wines, *to compleat, and adorn your* Vineyard: *I ſend you in this Paper the moſt* material *things which I have at any time gather'd and obſerv'd; ſubject nevertheleſs to the* Animadverſions *of the more experienc'd; and therefore you will do your ſelf right, to converſe with* Others (*more vers'd in this* argument) *before you annex it to your Book.*

J. Evelyn.

THE VINTAGE.

GAther your *Grapes* when very *plump*, and *tranſparent*, which is when the *Seeds* or *ſtones* come forth *black*, and *clear*, not *Viſcous* or *clammy*; that the *ſtalks* begin to *ſhrivel* at the part next the *Branch*, which is a ſigne it has done feeding. *Grapes* therefore cannot be *over-ripe*, and where they make the beſt *Wines*, the *Cluſters* hang till they are almoſt *waſted*, and the *ſtalks* near quite *dry*; as in *Candy*, and *Greece*, and even in *France*, they ſtay till the *leaf* be ready to

drop; nor do they much impair, though *Froſt* or *Rain* do frequently ſurpriſe them, provided it prove *dry* one *Fortnight*, before *Gathering time*.

It is beſt to *cut*, and not *pull* them from the *Vine*, in the *Moons* decreaſe, and to put them in *Baskets*, each ſort apart, taking only the beſt-ripe, clean, and unbruis'd.

In moſt places they *tread* them with their naked *Feet* in a *Vat*, pierced full of *holes* at the bottom, through which the *Liquor* runs into a *Keeler*, plac'd under it; but 'tis better to *void* it as 'tis *preſs'd* out; becauſe it is found to carry with it too much of the *traſh*, and groſſer parts: Others heap in ſo many, that the very weight of the *Bunches* preſs themſelves; and *thus* is that rare *Lachrymæ* made, which is not obnoxious to that ſurcharge of *tincture*, and *harſhneſs* which the preſſed Wines commonly betray.

If

If you would make *Claret*, let it remain with the *Marc* or husks, till the *tincture* be to your liking: But the *White* are *Tunn'd* immediately, as ſoon as bruis'd, where they perfect their *fermentation* and working. The beſt courſe is to ſink a Basket into the preſſed *Marc*, and ſo to ſeparate the *Muſt* from the *Husks*, and take out the pure *Liquor* only; the reſt will remain behind, *ſubſide*, and ſink to the bottome of the *Veſſel*, and may ſerve for *Claret*, or a ruder Wine.

When the *White* is *Tunn'd*, cloſe it immediately, and very accurately, fear not your *Veſſel* if well made; ſince the force of the *working* (which may poſſibly continue *nine*, or *ten* dayes) will not violate it, as ſome imagine; and therefore imprudently leave the *bung-hole* open, to the utter loſs of its *ſpirits*; to prevent which therefore, at the filling, leave *half a foot* or more, void; and for *Claret* ſome-

what

what above, which repleniſh at *ten* dayes end (when the fury of *working* is over) with ſome proper *Wine* that will not provoke it to motion again. This *proceſſe* muſt be frequently repeated if need require; for *new Wine* will ſpend & waſt ſomewhat, till it be perfect; yea even to the very *Spring*, as far as *April*, leaving the more *fœculent*, and groſſer parts in the firſt.

This is the manner of *Languedoc*, and Southern parts of *France*; but about *Paris* (which is the neareſt in *conſtitution* to our *Country*) they permit the *Marc* to abide in the *Muſt* two dayes, and as many nights for *White Wine*, and at the leaſt, a *week* for their *Clarets*.

Some preſs their *White Grapes* by *themſelves*, and afterwards *mix* them; and yet even *Red Grapes* will make a *White-wine*, if timely freed of the *Husk*; but the *Colour* follows the nature of the *husk*, and muſt therefore be treated accordingly as to the

period

period of receiving *Tincture*, by frequent *taſting* it, and *experiment*, till it be to your *Eye*, and *Palats* likeing. But in this interim (leſt too much *ſpirits* ſhould evaporate) let an exact Cover of Wood (made like the lid of a round box) be fitted to your *Vat*, and to render it the cloſer, aſſiſt it with a *linnen cloth*, that it may be exactly juſt, drawing out your *Muſt* by a *Spigot* at the bottom of the *Veſſel*. In ſhort, (to avoid the many inconveniencies which happen to *Wines* by permitting them to abide *too long* macerating the *Husks*) 'tis better to daſh it with a little *Art*, by mingling ſome *Red*, or other *Wine* naturally charg'd, than adventure the ſpoiling of the *Whole*, for this onely Circumſtance, there being very few natural *Wines*, but what have this aſſiſtance, not to call it *Adulteration*.

In *Italy* they put the *Husks*, and *Stones* together into that which is preſs'd,

preſs'd, and ſo let it Work a fortnight, and then add a third part of *Water*, to render it leſs *heady* and *ſtrong*; but our *Wines* will by no means ſupport this *dilution*. In ſome parts of *France* they *Tun* it when it has wrought in the *Keelers*, filling up (as we deſcrib'd) what works out the firſt *three* or *four* dayes with what they *ſqueeze* from the *Husks*, which ſome think very practicable with us.

Whileſt this *Working* and *Filling* continues, cloſe up carefully the *North Windows* (if any) of your *Cellar*, leſt it *ſowre* your *Liquor*; and about the expiration of *March*, ſtop your *Veſſel* for good and all. Some repleniſh their *Working Wines* with *water* onely, eſpecially, the laſt time; provided it exceed not a *Quart* in a large quantity: Others, roll their *Casks* about the *Cellar* to blend with the *Lees*, and after few days re-ſettlement, *rack* it off with great improvement, about the ſame *ſeaſon*.

When

When now your Muſt is *Tunn'd*, preſs your *Marc*; this, though no *delicate* Drink, will yet keep long, and is proper to mingle with other, and give it the *body* you deſire. Others prefer the caſting a convenient quantity of *Fountain*-Water on the *Husks* as ſoon as the beſt *Wine* is *trodden*, or forced out and Tunn'd; and there let it *Colour*, drawing, and ſupplying it by degrees, as long as *tincture*, *taſte* and *Virtue*, remains good. Be very careful to empty the *Vat* of the *Husks* as ſoon as ever your *Water* or mixture is drawn, leſt it give ſuch a *tang* to your *Vat*, as you can never *free* it of again; and therefore by all means I adviſe you to have *two Veſſels*, that *one* of them alone may be deſtin'd to this employment of *mixing* your *Wines*.

The beſt *expedient* to multiply *Wine*, is (when all is ſaid) to fill your *Vat* with whole *Grapes* or *Cluſters*, and *three* or *four* dayes after,

after, to draw out the *Muſt*, which will run off it ſelfe into a *Veſſel* plac'd by the *Vat*, and well ſtopp'd: Afterwards, tread the *Grapes*, pouring in a good quantity of *Water*, and then immediately adding the *Muſt* that you before reſerved to *works* and *ferment* together: *This* is eſteem'd of all other the moſt approved way, and may promiſe a reaſonable good *Wine*, and fair ſucceſs.

To Purifie *Wine.*

PUt it into your *Veſſel* the *planings*, or *Chips* of green *Beech*, the *Rind* carefully peel'd off; but firſt, *boyl* them in clear *Water* about an *houres* ſpace, to extract their *rankneſs*; then *dry* them perfectly well in the *Sun* or an *Oven*: Leſſe than one *Buſhel* of *Chips* is ſufficient to *fine* an whole *Tun* of *Wine*; and it will

ſet

ſet your *Wine* in a gentle working, & *purifie* it in twenty four hours, giving it a good and agreeable *flavor*.

Theſe *Chips* may be *waſhed* again, and will ſerve the better, upon the like Occaſion, and even till they are almoſt conſum'd. Let your *Chips* be *plan'd* off as *long*, and *large*, as you can get them, and put them in at the *Bung-hole*. Laſtly,

Some *dulcorate*, and ſweeten their *Wines* (to prevent *harſhneſſe*) with *Raiſins* of the *Sun*, trodden into the *Vat*, and perhaps to good purpoſe a little *plump'd* before; or boyling half the *Muſt* in a *Veſſel* a good hour, and *ſcumming* it, *tun* it up *hot* with the other.

About *April* you may pierce your *Wine* to *Drink*, *&c.*

I could *dilate* much more upon all theſe *particulars*, but theſe *Rules* are *plaine* and *eaſie*, and more would be but *ſuperfluous*. Diſpoſe therefore of them as you think fit.

By

By *muſt*, they ſignifie the *newly preſs'd Liquor*, whilſt it *ferments* or remains in the *Vat*, and before it is Tunn'd.

By *Marc*, is meant the *Husks* of the *Grapes* when the *Liquor* is expreſs'd.

Note, that ſome inſtead of *Treading*, ſqueeze the *Bunches* 'twixt their *hands*; Others *Preſs* them in an *Engine* like a *Cedar-preſs*, putting the *Cluſter* into a *Raiſin-frail* or Bag of *Hair-cloth*.

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